

# EIIR

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## EL RINCON

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*Taste of Spain*

### RACIONES MENU – SHARING PLATES

#### **ACEITUNAS DE LA CASA**

We take pride in the selection of our Spanish and local Olives

#### **PATATAS BRAVAS**

Fried Potatoes garnished with a specially prepared Aioli with a fusion of Saffron & own blend of Chilli (medium heat)

#### **PIMIENTOS ASADO**

Chargrilled Capsicum, a vegetarian's delight, infused in Garlic, Parsley and Olive Oil marinade for 48 hours

#### **BERENJENA ASADAS**

Chargrilled Eggplant marinated in fresh Garlic, Parsley, infused with Virgin Olive Oil served on toasted infused Olive bread

#### **LA UNION PERFECTA**

Chargrilled Eggplant & Roasted Capsicum - a perfect union, invented by the Spanish farmers. Succulent fusion of flavours

#### **BOLITAS DE MANCHEGO**

Rice Balls with 3 mth old Sheep Cheese from Spain, steamed & crumbed, garnished with Parsley

#### **MONTADITO DE CHORIZO**

For the last 34 years our friends Rodriguez Brothers have been producing premium quality Spanish style Chorizo. 100% Pork infused perfectly with Spanish paprika. Upon flame, the Chorizo releases a fantastic aroma that can only be associated with the heart and soul of Spain. Finished in a cava sauce, served with crusty bread

#### **MONTADITO DE JAMON Y TOMATE**

This Serrano has been aged for 18 months in the cool climates of the Spanish Hills. It is served with Olive and Oil infused bread accompanied by our Salmarejo, blend of tomato, olive oil, garlic & bread

#### **MANCHEGO QUESO, NUECES MIXTAS, ACEITUNAS Y PAN**

Manchego is synonymous with Spain, famous for the texture, flavour and purity. This Manchego is 3 mths old & perfect to eat now, served with an array of mixed nuts, olives and bread

#### **MANCHEGO QUESO Y JAMON , NUECES MIXTAS, ACEITUNAS Y PAN**

A taste teaser of both Manchego & Jamón Iberico, served with an array of mixed nuts, olives and bread

#### **ANA'S TORTILLA**

Ana from Algeciras has been making the most authentic Spanish tortilla & we have her recipe. Every mouthful will transport you to the Iberian Peninsula. Tortilla consisting of potatoes, Spanish onions and pure olive oil cooked in a medium sized pan to a golden colour

#### **JAMON OMELETTE**

The Jamón Omelette is a derivative of the French style Omelette only the Spaniards do it better! We aerate 3 eggs to a beautiful creamy mixture, cooked in extra virgin Olive Oil, adding the Jamón at the end to retain the full flavour

#### **MANCHEGO OMELETTE**

Richer in flavour because of the wonderful Manchego cheese

#### **CHORIZO OMELETTE**

The full flavour of the Chorizo is infused through, as the chorizo is added at the beginning of the cooking process

### **CALAMARES**

Our Calamares can be prepared either chargrilled with a flavoursome picada (Flat Parsley, fresh Garlic, Olive Oil and Salt) or lightly floured & deep fried in Rice Oil. Presented with a wedge of Lemon & Aioli

### **SARDINAS FRITAS/BONITO EN ADOBO**

Our fried fish will vary from time to time as our selection depends very much on our Fish Monger friends at the QVM

### **CROQUETAS DE POLLO Y SETAS SALVAJE (\*3)**

We pride ourselves in the taste and consistency of our Croquettes. Wild & fresh Mushrooms with Pulled Chicken

### **CROQUETAS DE JAMÓN (\*3)**

Jamón Iberico being the jewel in the crown of the cured meat family, finely chopped & infused with pure olive oil

### **CROQUETAS DE JAMÓN Y CHORIZO (\*3)**

Jamón Iberico and Chorizo, finely chopped & infused with pure olive oil

### **PINCHOS MORUNOS**

Marinated lamb, chicken or pork with 3 different condiments. A traditional Moorish mix, dating back to the occupation of the South of Spain

### **ALBONDIGAS**

A blend of premium Beef & Pork prepared with a mix of Marjoram, Spanish Onions, Saffron & Dry Sherry

### **GAMBAS AL AJILLO**

Origins of recipe, La Linya, where we come from, we introduced a fusion of Verdejo grape, to marry & enrich the flavours

### **MONTADITO DE CERDO EN ADOBO**

A selected Pork Loin thinly sliced and marinated in Extra Virgin Olive Oil, Spanish Paprika, Garlic & Salt. Presented on a fresh roll with a base of Salmarejo. Aioli optional

### **TERNERA AL LIMON**

Aged Angus Scotch Fillet prepared in a Picada, Parsley, Fresh Garlic, Olive Oil & Lemon. Prepared in a very hot pan with a splash of White Wine, presented on toasted infused Olive Bread

### **PATATAS CON BACALAO**

This traditional dish consists of the best quality Bacalao/Salted Cod, together with Potato makes an incredible salad. Garnished with Spring Onions, fresh flat Parsley, Olive Oil & Lemon

### **ENSALADA DE PULPO**

Octopus cooked in its own juice, garnished with Olive Oil, Lemon, Vinegar & Salt

### **TOMATE CON ANCHOAS**

Fresh Tomatoes with our best quality Anchovies & thin slices of Garlic

### **BOQUERONES**

Fresh sardines filleted and marinated in a vinaigrette of olive oil, garlic and white vinegar

### **ATUN CON MORONES Y ROCKET**

Our very best quality Tuna, Roasted Capsicum & Aioli, served on toasted Olive infused Bread

### **OSTRAS REBOZADA X2**

Carefully selected Coffin Bay Oysters (when available) with Panko crumb, served in its natural shell. Lemon upon request

### **GAMBAS REBOZADA X4**

Carefully selected Prawns prepared with Panko crumb, served in its natural shell. Lemon upon request

### **ENSALADILLA RUSA**

Traditional mixed salad with Potatoes, Carrots, Green Peas, Prawns, Cooked Tuna, Aioli, Lemon & White Wine Vinegar

### **OSTRAS AL NATURAL**

Fresh oysters presented with wedge of Lemon & Aioli (½ doz or 1 doz)

**¡QUE APROVECHE!**

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